

Orange Oven French Toast

This recipe is great for large groups and can be easily made ahead. Plan to serve it for your next brunch.

Ingredients

- 1/2 cup margarine or butter, melted
- 1/4 cup honey
- 2 teaspoons cinnamon
- 6 eggs
- 1 cup milk
- 1 cup orange juice
- 1/4 cup sugar
- 2 teaspoons grated orange peel
- 1/2 teaspoon salt
- 1/2 teaspoon cinnamon
- 16 slices whole wheat or white bread
- 2 oranges, sliced

Directions

Heat oven to 400°F. In small bowl, combine margarine, honey and 2 teaspoons cinnamon; mix well. Pour mixture evenly into 2 ungreased 15x10x1-inch baking pans. In medium bowl, slightly beat eggs. Add milk, orange juice, sugar, orange peel, salt and 1/2 teaspoon cinnamon; mix well. Dip bread in egg mixture. Place on margarine mixture in pans. Pour any remaining egg mixture over bread. (*see Tip*)

Bake at 400°F for 10 minutes; turn slices over. Bake an additional 10 minutes or until golden brown. Arrange on serving platter with orange slices.

Yield: 16 slices.

Tip

At this point, bread can be covered and refrigerated overnight. Uncover; bake as directed above.